



THE INCHCOLM

BY OVOLO

BREAKFAST

*Perched above Brisbane's CBD, retreat, rendezvous, revel or all the above at The Inchcolm By Ovolo. The neo-Georgian design from late 1800's pays homage to the building's time of prestige and resident physicians, with subtle hints of musical undertones and an air of rhapsody. You are invited to explore a world full of tiny treasures, curiosities and eclectic art pieces all coming seamlessly together creating a space to choose the perfectly cosy spot and unwind, relax or enjoy a coffee or two in solitude.
Inchcolm By Ovolo, Classically boutique.*

Are you lucky enough to have breakfast included or have prepaid for it? Then pick any of the six dishes below. That's not you? No problem we'll charge them to your room for you to settle upon checkout.

The Inchcolm Breakfast \$24

Eggs your way, Byron Bay mushrooms, chicken sausage, hash browns and sour dough.

Mushroom swiss omelette \$19

2 eggs, Byron Bay mushrooms, swiss cheese, sourdough

Coconut and mango chia pudding \$18

local honeycomb, poach fruit and coconut yoghurt

Avocado on sourdough \$18

marinated tomatoes, Persian feta, lemon, smoke Olsen salt

Eggs on toast \$17

2 eggs your way, grilled sourdough

Continental Breakfast \$18

Toasted granola, yoghurt, pastries, organic sourdough and assorted condiments.

Make it your own and add something below... like all good things it'll cost you ... But who can have breakfast without coffee?

Beef bacon	\$5	Sauteed Byron Bay mushrooms	\$4
Chicken sausage	\$4	Hash brown	\$5
Egg	\$3	Roasted tomato	\$4
½ Avocado	\$4		

St Remio Coffee \$6

Ethically sourced, sustainable coffee blended with premium quality milk

Rabbit Hole Teas \$5

- Breakfast Blend
- Grey Rabbit
- Ginger Snap
- Refresh Mint

Fresh Juice \$4

Apple, Orange or Pineapple

Gluten & dairy free alterations available
In room dining tray charge: \$5



Weekdays 7am to 10am & Weekends 7am to 11am
Public Holidays 8am to 11am



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local honeycomb, poach fruit and coconut yoghurt

Eggs on toast **\$17**

2 eggs your way, grilled sourdough

Mushroom swiss omelette **\$19**

2 eggs, Byron Bay mushrooms, swiss cheese, sourdough

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Egg	\$3	Roasted tomato	\$4
½ Avocado	\$4		

St Remio, Organic, Sustainable Coffee \$6

Assorted Rabbit Hole Tea Varieties \$5

Fresh Juice - Apple, Orange or Pineapple \$4

Gluten & dairy free alterations available on request